Winter

A.S XLIX

THE BARONY OF DRAGONSSPINE

Meiassis Dragon

Scribal Project

Greetings Unto the Populace of the Outlands.

I hope this missive finds you well. I am writing this day regarding a scribal display that is being planned for Heralds and Scribes on April 18, 2015 Gregorian AS XLIX.

The project would be a display of scrolls throughout the years. This would not be a simple A&S display. No. This would be a display on a grand scale. This would be a way to give back to the scribes who have given so much to us. It would be a way to display scrolls that were only seen for brief moments in court long ago before adorning the walls of our homes.

The vision is for scrolls from the 70s, 80s, 90s, 00s, and 10s (Is, Xs, XXs, XXXs, and XLs). The vision is for scrolls representing as many awards as possible including baronial awards. Think of a display that shows leather scrolls, triptychs, hand made paper, eggs, metal, and more. Think of a display showing the first scrolls by prolific scribes. Think of a display showing the premiere scroll of an order.

There are various logistics that are in the early stages of being worked (including protecting the scrolls and figuring out which ones to display). At this time, there are two things being sought:

1) Description of scrolls that you are willing to loan from your collection

2) Volunteers who are willing to assist on this project

If you are willing to volunteer, please send a message with the subject line "Scribal Exhibit: Volunteer". It should include a way for us to contact you and what availability you will have at Battlemoor as well as availability that you will have in advance of Battlemoor to co-ordinate some of the logistics.

If you are willing to loan your scroll please send a message with the subject line "Scribal Exhibit: Scroll". It should include the following information (if you have it):

1) The scroll recipient
2) The purpose of the scroll (e.g. the award)
3) The scribe
4) The year (Gregorian or A.S.)
5) Material (e.g. parchment, leather, etc.)
6) Approximate dimension
7) Special notes (e.g. it has special text, it is in a foreign language, etc.)

If you would like, feel free to also send a picture of the scroll but please keep the size of the image to a minimum as to avoid overflowing mailboxes.
Also, since we believe that there have been over 10,000 scrolls given throughout the history of the Outlands, and we just don't have the room to display them all, please only send information on up to 3. If you will have trouble transporting the scroll, let us know and we will try to work with you on ways to make that happen.

I want to emphasize that this is not meant to be a display of scrolls by peers or for peers. We truly wish to have a broad sampling of the artists of the Outlands. I know that I saw some scrolls given out at this past Caerthen 12th Night that were neither made by nor for a peer and could be an excellent addition to this exhibition.

I hope that you are willing to help in this endeavor. The scribes of the Outlands are amazing! Too many times I have seen a scroll read and shown in court yet never seen it again. I know I would have liked to have had a chance to look at these works of art more closely. I imagine there are many scribes who would like many people to view their work again. I imagine many of you would like to look upon them as well.

YIS,

Master Jethro Stille

Upcoming Events

Photo by Lady Bree Pye of Caer Galen

7 Feb Winter Feast—Draca Mor

7 Feb Southern War Practice—College of Saint Golias

7 Feb Masked Ball—Shire of Nahrun Kabirun

8 Feb Outlands Cup—Unser Hafen

14 Feb StagsCon—TBD

21 Feb Corazon de Leon IV—Villaleon#

24 Feb—2 Mar Estrella—Atendveldt*

28 Feb Engineer's Feast—Scola Metallorum

7 Mar Candlemas—Dragonsspine*#

8 Mar\ Queen's Prize—Dragonsspine*#

14-15 Mar Crown Tournament—Drygestan*#

15-22 Mar Gulf Wars—Meridies*

28 Mar Southern Pass Faire—Southern Pass

28 Mar Dance Collegium—Caerthe

4 Apr Feast of Fools—Dragonsspine*

11 Apr Kingdom A&S Collegium—Fontaine

18 Apr Outlands Heralds and Scribes—Hawk's Hollow

25-26 Apr Golden Thimble—Ravenhyrst

2 May Albequerque Renaissance Faire—al-Barran

9-10 May Coronation—Caerthe*#

* Event is on TRM Progress
# Event is on TE Dragonsspine's Progress

Herald's Report

Dragonsspine Herald's Report – December 2014

Duchess Selene of the Sky, Scalene Pursuivant

Seasons Greetings to All

I am available for heraldic submissions and consultations at Thursday fighter practices. I will also be available on the second and fourth Tuesdays of the month from 7:30-8:30 pm at the Powers and South Carfree Village Inn. All of this can be modified by contacting me: Herald@Dragonsspine.org .

There were no new submissions in December, but there was one device resubmission by Gianni Sangermano.

Heraldic status of Dragonsspine members at Laurel Sovereign (final) level as of December 28, 2014:

At Commentary level (takes at least 3 months):

1) Abigail MacNaught - Outlands: Device - Gyronny sable and argent, a phoenix contourny gules rising from flames proper and on a chief Or three oak leaves gules

2) Connor Buchanan of Loch Lomond - Outlands: Name

3) Cuhelyn of Northanhymbre - Outlands: Name

4) Cuhelyn of Northanhymbre - Outlands: Device - Argent semy-de-lis azure, a catamount queue-forchy passant and on a chief sable three mullets of six points argent

5) Gianni Sangermano - Outlands: Device - Per chevron sable and vert, two snow leopards sejant respectant argent marked sable and a cross crosslet Or

6) Rosalynn Buchanan of Loch Lomond - Outlands: Name

There were no Dragonsspinians further along in the Laurel Sovereign process at the level at this time.

I have several partial submissions – forms not fully filled out, no fee(s), etc. I am unable to contact several of these people due to incomplete information. Please contact me at the first January combat practice so we can work this out.

Thank you all!

Duchess Selene of the Sky, Scalene Pursuivant

Dragonsspine Dirty Dozen

4D at Dragonsspine Candlemas

Greetings!

Since the first 4D was so well received, we're going to do it again! Join in the next Dirty Dozen Donation Derby (aka 4D) at Dragonsspine Candlemas, March 7, 2015.

Basic Rules

All entrants must create 12 items that are suitable for largesse and based on a theme chosen by the entrant. Here are some suggestions to get you started but don't feel limited. Your chosen theme should inspire you to create as your artistic whim directs.

- 12 dragon or stag related items
- 12 needle books
- 12 games
- 12 hats from the same or different periods
- 12 items from a specific time period or country
- 12 children's toys
- 12 pair of socks (note: 12 socks would only be 6 pair)

Entry is open to everyone. Participants from other groups are encouraged and welcome. Entrants may be individuals who provide 12 items or several people may form a team to make 12 items.

Additional information and frequently asked questions are available on the Facebook event. Please note you can read the page without being a member of Facebook. You don't have to create an account unless you want to interact on the page. This is not the DS Candlemas event page. Just a page to help with questions and coordination for participants in the 4D. https://www.facebook.com/events/373245549508007

In Service,
THL Lêofsige Õ Caoimh known as Lyssa
Barony of Dragonsspine
leofsige@yahoo.com

Dragon Trivia
by THL Lêofsige Õ Caoimh known as Lyssa

With the SCA's 50th anniversary just around the corner, take a few moments to test your knowledge and celebrate the long history of our society and barony. Come back next month to see the answer to our new question. Here is the answer to last month's question. How did you do? Do you have suggestions for future articles? Please contact Lyssa at **leofsige@yahoo.com**.

New Question:
Who was/were the first Baron and/or Baroness of Dragonsspine?

Previous Answer:
Baron's Chalice of Merit - performing faithful service and possessing strength of character
Baroness' Degree of Elegance - showing graciousness and courtesy
Dragon's Blood - arts and sciences
Dragon's Claw - martial skill
Dragon's Fire - excellence in archery
Dragon's Grace - excellence in the art of fencing
Gentle Dragon - courtesy and chivalry
Guardians of the Golden Flame - extended and steadfast service and dedication
Pride of Dragonsspine - courtesy and chivalry in those 16 and under
Scales of Dragonsspine - service
Treasured Jewels of Dragonsspine - Continued excellence in A&S/Ruby, Heavy/Emerald, Rapier/Sapphire, Archery/Amber, Ameythest/Service.

Trivia: The Dragon's Grace was originally presented embroidered on a white glove. The Pride of Dragonsspine was originally known as the Dragon's Spawn but was renamed to show the honor and hopes we place in our young members.

Did you know it's period? Part Two

Did You Know it's Period?
Part II: Vegetables and Fruits

by HL Rowan Houndskeeper

Continuing the previous article's discussion on medieval foods that are easy, tasty, and actually very "modern", in Part II we cover recipes for several vegetable and fruit dishes.

There are two main things to remember about fruits and vegetables in period cooking.

1) Unless dried, pickled, or otherwise preserved, fruits and vegetables were only available seasonally. There was no fresh asparagus in the winter or fresh peach pie in the spring.

2) New World plants were not available for most of our period.

A few New World items started to appear (usually as "novelty" foods) on the menus of the rich in the late medieval/renaissance period, but before 1492 they were *not available at all in Europe.* So make sure that the fruits and vegetables you select are all European, Asian, or other Old World varieties. New World vegetables to be wary of include corn (maize), potatoes, tomatoes, peppers (the hot or sweet varieties of theCapsicum genus), and most of our common bean varieties genus including lima, butter, navy, kidney, black, pinto, and the standard french green bean. Confusion can occur because Europeans used words such as corn, peppers, green beans, etc., in their recipes, but they weren't referring to the same plants that we as Americans use these words for today.

PESEN = PEAS

Perry of pesoun. Take pesoun and seth hem fast, and couere hem, til thei berst; thenne take hem up and col hem thugh a cloth. Take oynouns and mynce hem, and seeth hem in the same sewe, and oile therewith; cast therto sugar, salt and safroun, and seeth hem wel therafter, and serue hem forth.

Form of Cury (14th c. English)

Translation:

Perry of Peas. Take peas and boil them covered till they burst; then drain through a cloth. Take onions and mince them, and boil them in the same soup with some oil. Then add sugar, salt and saffron and boil [all ingredients together], and serve them.

Redaction:

2 lbs fresh shelled (or frozen) peas
2 small onions, minced
3 Tbls olive oil
1 tsp salt
1 tsp sugar
pinch of saffron (optional)

Place peas and onions in a pot with water and bring to a boil. Reduce heat, add olive oil, salt and sugar. Cook until peas are tender. Drain and serve

The nursury rhyme "peas porage hot, peas porage cold…" may be Victorian, but peas were a common vegetable dish in Europe during our period, with numerous recipes available. This is perhaps a little looser of a redaction than some of the previous recipes we presented - the original suggests that this dish may have been more of a pottage of mashed peas (due to the "boil them till they burst" line in the original recipe). This would produce a dish similar to some modern English methods of serving "mushy" peas as a side to roast beef.

APPLE MUSE = APPLESAUCE

Apple Muse.

Take Appelys an sethe hem, an Serge hem thorwe a Sefe in-to a potte; thanne take Almaunde Mylke & Hony, an caste ther-to, an gratid Brede, Safroun, Saunderys, & Salt a lytil, & caste all in the potte & lete hem sethe; & loke that thou stere it wyl, & serue it forth

Two Fifteenth Century Cook Books
(15th c. English)

Translation:

Take apples and boil them, and pass them through a strainer into a pot; then add almond milk and honey, and grated bread, saffron, sandalwood, and a little salt and put all in a pot and let it boil, stirring it well, and serve it forth.

Redaction:

6 large apples
1/2 c honey
1 c almond milk
bread crumbs
spices as desired (cinnamon, saffron, etc)

Boil apples until soft, then drain. Mash in a food processor until smooth. Place in a large soup pot and add almond milk, honey, and spices. Cook on low stirring every few minutes until completely hot, add bread crumbs to thicken to desired consistency.

Did You Know it's Period?...the continued

Applesauce seems to be another one of those extremely common recipes across European cultures. Some of the recipes are quite simple, such as the Koge Bog (Danish 1616) recipe that basically calls for diced apples to be boiled with sugar. Others are more complex like the Vivendier (French 15th c.) recipe that calls for the apples to be sautéed in butter after they have been boiled – in effect cooking the apples twice. In addition, while many of the period recipes, such as those presented here, are quite similar to the modern recipe for fresh applesauce, there are other period applesauce recipes that might seem very odd to the modern diner. An example of this type is the Wel ende edelike spijse (Dutch 15th c.) recipe for "Applesauce in Lent" that calls for fish liver as one of the ingredients.

I leave it to you to experiment with your own redactions of the Danish and French applesauce recipes presented here (below) to see if you believe them to be different enough from the English recipe that you might like them better.

Two Other Period Applesauce Recipes

Pour faire amplummus: prenez pommes pelleez et copez par morceaulx, puis mis boullir en belle esve fresce; et quant il sont bien cuis, purez l'esve hors nettement, puis les suffrisiez en beau bure fres; ayez cresme douce et moyeulx d'oels bien batus, saffren et sel egalment; et au dreschier canelle et chucquere largement pardessus.

The Vivendier: A Fifteenth-Century French Cookery Manuscript (15th c. French)

Translation:

To make an Apple Sauce: Get peeled apples, cut into pieces, then set to boil in pure fresh water. When they are thoroughly cooked, drain off all of the water and sauté them in good fresh butter; get fresh cream and well beaten egg yolks and saffron, and salt judiciously. When serving, sprinkle cinnamon and sugar over top.

XLII. Eblegrød.

Skær Eblene smaa/lad dennem siude met lidet Vand/ lad der saa Sucker paa.

Koge Bog (1616 Danish)

Translation:

XLII. Apple stew.

Cut apples finely. Let them seethe with a little water and add sugar.

SALAT = SALAD

78. Salat. Take persel, sawge, grene garlec, chibolles, letys, leek, spinoches, borage, myntes, prymos, violettes, porrettes, fenel, and toun cressis, rew, rosemarye, purslarye; laue and waishe hem clene. Pike hem. Pluk hem small wiþ þyn honde, and myng hem wel with rawe oile; lay on vyneger and salt, and serue it forth.

Form of Cury (14th c. English)

Translation:

78. Salad. Take parsley, sage, green garlic, scallions, lettuce, leek, spinach, borage, mints, primroses, violets, "*porrettes," fennel, and garden cress, rue, rosemary, purslane; rinse and wash them clean. Peel them. Tear them into small pieces with your hands, and mix them well with raw oil; lay on vinegar and salt, and serve.*

Redaction:

Take as you have available: leaf lettuce, spinach, parsley, sage, mint, fennel, cress, rosemary, garlic, scallions, green onions, chives, leeks, borage, purslane, organic violets, and/or any other herbs or editable flowers you have. Wash them and chop them fine. Dress with a little salt and an oil and vinegar dressing.

This period recipe is basically a lettuce and spinach salad containing various fresh greens, herbs, and editable flowers. Use only fresh herbs! A couple of other notes: 1) use only leaf lettuce varieties such as romaine, red lacey, etc. – iceberg lettuce is not period. 2) *porrettesis translated by some as green onions, scallions, or young leeks – use any or all as you have available. 3) also note that I do <u>not</u> recommend using rue, as in the original recipe, because it can induce labor in pregnant women, and many people have a dermatitis reaction to the leaf oils of the plant.*

Like applesauce and peas, there are a large number of period salad recipes from nearly every culture across our time period, most of which seem to call for an oil and vinegar dressing. The basic redaction for all of these recipes boils down to take what leaf lettuce and other greens you have (such as spinach, cress, endive, or mustard), add fresh herbs (such as mint, parsley, thyme, or sage), and sometimes add nuts (such as almonds, walnuts, or pine nuts) or fruit (such as raisins, oranges, or lemons) or possibly other vegetables (such as cucumbers or pea pods), or add hard boiled eggs or cheese, or even flowers (organic editable varieties only – and make sure they have not been exposed to pesticides), then dress your salad with a

Did You Know it's Period?...the conclusion

simple vinaigrette. Of course, this is pretty much how we make salads today. For comparison against the Form of Cury (English 14th c.) recipe above, I've included three other period recipes for you to play with. But in the end, salad is salad, whether medieval or modern.

Other Period Sallet Recipes

On Preparing Lettuce

… It is eaten cooked or raw. Raw lettuce does not need to be washed if it is prepared in this way for they are more healthful than what has been washed in water; put in a dish, sprinkle with ground salt, and a little oil and pour a little more vinegar and eat it right away. There are those who add a little mint and parsley to this preparation so that it does not seem too bland and the excessive chill of the lettuce does not harm the stomach.

Platina: On Honest Indulgence (1475, Venice)

On Preparing a Salad of Several Greens

A preparation of several greens is made with lettuce, bugloss, mint, catmint, fennel, parsley, sisymbrium, origan, chervil, cicerbita which doctors call teraxicon, plantain, morella, and several other fragarant greens, well washed and pressed and put in a large dish. Sprinkle them with a good deal of salt and blend with oil; it should be eaten and well chewed because wild greens are tough. This sort of salad needs a little more oil than vinegar. It is more suitable in winter than in summer, because it requires much digestion and is stronger in winter.

Platina: On Honest Indulgence (1475, Venice)

To Make a Sallet of All Kinds of Herbs.

Take your herbs and pick them very fine into faire water and pick your flowers by themselves. Wash them all clean and swing them in a strainer and when you put them in a dish, mingle them with cucumbers or lemons, pared and sliced. And scrape sugar, and put in vinegar and oil, and throw the flowers on the top of the sallet, and garnish the dish about of every sort of the aforesaid things and hard eggs, boiled and laid about the dish and upon the sallat.

The Good Huswifes Jewell (1596, English)

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The Good Housewifes's Jewel. by Thomas Dawson, 1596. with an introduction by Maggie Black. Southover Press. 1996.

Wel ende edelike spijse: manuscript UB Gent 1035. translated by Christianne Muusers at http://www.coquinaria.nl/kooktekst/Edelikespijse0.htm

Egil's Saga—Part Seven

Chapter 41
Of Bjorn.

Bjorn got for his portion another good and valuable homestead. He did not become a liege-man of the king, wherefore he was called Bjorn Yeoman. He was right wealthy, and a great man. No sooner did Thorolf come off the sea then he went at once to Bjorn, and brought him Asgerdr his daughter. There was a joyful meeting. Asgerdr was a most beautiful and accomplished woman, wise and right skilful.

Thorolf went to see king Eric. And when they met, Thorolf greeted Eric from Skallagrim, and said that he had thankfully received the king's gift. He then brought out a good long-ship's sail, which he said Skallagrim had sent to the king. King Eric received the gift well, and bade Thorolf be with him for the winter. For this Thorolf thanked the king, but said: 'I must first go to Thorir; with him I have an urgent errand.'

Then Thorolf went to Thorir, as he had said, and met there a right hearty welcome. Thorir bade him be with him. This Thorolf said he would accept; 'and there is,' said he, 'one with me who must have lodging where I am; he is my brother, and he has never before been away from home, and he needs that I look after him.'

Thorir said that Thorolf had every right, if he would, to bring more men with him thither. 'Your brother, too,' said he, 'we think, betters our company if he be at all like you.'

Then Thorolf went to his ship, and had it drawn up and made snug, whereafter he and Egil went to lord Thorir. Thorir had a son named Arinbjorn, who was somewhat older than Egil. Arinbjorn early showed himself a manly fellow and a doughty. With Arinbjorn Egil struck up a friendship, and was ever his follower. But between the brothers was rather a coolness.

Chapter 42
Thorolf asks Asgerdr to wife.

Thorolf Skallagrim's son now sounded Thorir as to how he would take the matter should Thorolf ask in marriage Asgerdr his kinswoman. Thorir welcomed this readily, saying that he would be his pleader in this suit. Soon after Thorolf went north to Sogn with a goodly company. He came to Bjorn's house, and was well received there. Bjorn bade him be with him as long as he would. Thorolf speedily opened to Bjorn his errand, and made his offer, asking Bjorn's daughter Asgerdr to wife. This proposal Bjorn took well, his consent was easily won; and it was settled that the betrothal should be there, and a day was fixed for the wedding. The feast was to be at Bjorn's in the autumn.

Then Thorolf went back to Thorir, and told him what had been done in his journey. Thorir was glad that the match was to be made. But when the time came that Thorolf should go to the feast, he bade men to go with him. First bade he Thorir and Arinbjorn and their house-carles, and some rich yeoman; and for the journey there was a large and goodly company.

But when the appointed day was near at hand that Thorolf should leave home, and the bridesmen were now come, then Egil fell sick, so that he could not go. Thorolf and his company had a large long-ship well equipt, and went on their way as had been agreed.

Chapter 43

Of Aulvir and Egil.

There was a man named Aulvir, a house-carle of Thorir's, who was manager and bailiff over his estate. He had the getting in of debts, and was treasurer. Aulvir was past his youth, but was still quite a hale man. It so happened that Aulvir had to leave home to get in some rents of Thorir's that had stood over from the spring. He had a row-boat, on board which went twelve of Thorir's house-carles. Just then Egil began to recover, and rose from his bed. He thought it was dull work at home when everybody was gone away. So he spoke with Aulvir, and said he would like to go with him. But Aulvir thought one good comrade would not overload them, as there was enough ship-room. So Egil prepared to go. He had his weapons, sword, halberd, and buckler.

They went their way when they were ready. They had the wind blowing hard against them, and sharp gale and troublesome; but they pursued their journey vigorously, taking to their oars. And their progress was such, that on the evening of a day they came to Atla-isle, and there put in to land. In this island, not far up from the shore, was a large farm belonging to king Eric. The overlooker thereof was a man named Bard. He was called Bard of Atla-isle, and was a good business man and worker; not of high birth, but much prized by the king and Gunnhilda.

Aulvir and his men drew up their ship beyond flood-tide mark. They then went to the farm buildings, and found Bard outside, and told him of their journey, and withal that they would fain be there for the night. Bard saw that they were very wet, and led them to a fire-hall that stood apart from the other buildings. There he had a large fire made for them, at which their clothes were dried. When they had put them on again, Bard came in. 'Now will we,' said he, 'set you a table here. I know you will be glad to sleep; you are weary from your wetting.'

Aulvir liked that well. Soon the table was set, and

food given them, bread and butter and large bowls of curds set forth. Bard said: 'Right sorry am I that there is no ale in the house, that I might receive you as I would; you will have to make out with what there is.'

Aulvir and his folk were very thirsty, and drank up the curds. Then Bard had oat-drink brought in, and they drank that. 'I should like,' said Bard, 'to give you better drink if I had any.'

There was no lack of straw in the room. Then he bade them lie down to sleep.

Chapter 44

The slaying of Bard.

King Eric and queen Gunnhilda came that same evening to Atla-isle, and Bard had prepared there a banquet for the king; and there was to be there a sacrifice to the guardian spirits. Sumptuous was the banquet, and great the drinking within the hall.

'Where is Bard?' asked the king; 'I see him not.'

Someone said: 'Bard is outside supplying his guests.'

'Who be these guests,' said the king, 'that he deemeth this more a duty than to be here within waiting on us?'

The man said that some house-carles of lord Thorir were come thither. The king said: 'Go after them at once, and call them in hither.' And so it was done, with the message that the king would fain see them.

Whereupon they came. The king received Aulvir well, and bade him sit in the high-seat facing himself, and his comrades outside him. They did so, Egil sitting next to Aulvir. Ale was then served to them to drink. Many toasts went round, and a horn should be drunk to each toast.

But as the evening wore on, many of Aulvir's companions became helpless. Some remained in the room, though sick, some went out of doors. Bard busily plied them with drink. Then Egil took the horn which Bard had offered to Aulvir, and drank it off. Bard said that Egil was very thirsty, and brought him at once the horn again filled, and bade him drink it off. Egil took the horn, and recited a stave:

'Wizard-worshipper of cairns!
Want of ale thou couldst allege,
Here at spirits' holy feast.
False deceiver thee I find.
Stranger guests thou didst beguile,
Cloaking thus thy churlish greed.
Bard, a niggard base art thou,
Treacherous trick on such to play.'

Bard bade him drink and stop that jeering. Egil drained every cup that came to him, drinking for Aulvir likewise. Then Bard went to the queen and told her there was a man there who put shame on them, for, howsoever much he drank, he still said he was thirsty. The queen and Bard then mixed the drink with poison, and bare it in. Bard consecrated the cup, then gave it to the ale-maid. She carried it to Egil, and bade him drink. Egil then drew his knife and pricked the palm of his hand. He took the horn, scratched runes thereon, and smeared blood in them. He sang:

'Write we runes around the horn,
Redden all the spell with blood;
Wise words choose I for the cup
Wrought from branching horn of beast.
Drink we then, as drink we will,
Draught that cheerful bearer brings,
Learn that health abides in ale,
Holy ale that Bard hath bless'd.'

The horn burst asunder in the midst, and the drink was spilt on the straw below. Then Aulvir began to be faint. So Egil stood up, took Aulvir by the hand, and led him to the door. Egil shifted his cloak to his left side, and under the mantle held his sword. But when they came to the door, then came Bard after them with a full horn, and bade them drink a farewell cup. Egil stood in the door. He took the horn and drank it off; then recited a stave:

'Ale is borne to me, for ale
Aulvir now maketh pale.
From ox-horn I let pour
'Twixt my lips the shower.
But blind they fate to see
Blows thou bring'st on thee:
Full soon from Odin's thane
Feel'st thou deadly rain.'

With that Egil threw down the horn, but gripped his sword and drew; it was dark in the room. He thrust Bard right through the middle with the sword, so that the point went out at the back. Bard fell dead, the blood welling from the wound. Aulvir fell too, vomiting. Then Egil dashed out of the room; it was pitch dark outside. Egil at once ran off from the buildings. But in the entrance-room it was now seen that Bard and Aulvir were fallen.

Then came the king, and bade them bring light; whereupon they saw what had happened, that Aulvir lay there senseless; but Bard was slain, and the floor all streaming with blood. Then the king asked where was that big man who had drunk most that evening. Men said that he had gone out.

'Seek him,' said the king, 'and bring him to me.'

Search was made for him round the premises, but nowhere was he found. But when they came to the detached fire-hall, there lay Aulvir's comrades. The king's men asked if Egil had come there at all. They said that he had run in, taken his weapons, and so out again.

This was told to the king. The king bade his men go with all speed and seize every ship or boat on the island.

'But in the morning,' said he, 'when it is light, we must search all the island and slay the man.'

Egil's Saga—Part Seven...the conclusion

Chapter 45

Flight of Egil.

Egil went in the night and sought the places where boats were. But wheresoever he came to the strand, men were always there before him. He went thus through the whole night, and found never a boat. But when day dawned, he was standing on a certain ness. He saw then another island, and between him and it lay a very wide sound. This was then his counsel: he took helmet, sword, and spear, breaking off the spear-shaft and casting it out into the sea; but the weapons he wrapped round in his cloak and made thereof a bundle which he bound on his back. Then he plunged into the water, nor stayed his swimming till he came to the island. It was called Sheppey; it was an island of no great size covered with brushwood. There were cattle on it, both sheep and oxen, belonging to Atla-isle. But when he came to the island, he wrung his clothes dry.

By this time it was broad daylight, and the sun was risen. King Eric had Atla-island well searched as soon as it was light; this took some time, the island being large, and Egil was not found. Then the king made them row to other islands and seek him. It was evening when twelve men rowed to Sheppey. They were to look for Egil, and had also to bring from thence some cattle for slaughter. Egil saw the boat coming to the island; he then lay down and hid himself in the brushwood before the boat came to land. They left three men behind with the boat; but nine went up, and they separated into three search parties, with three in each. But when a rise in the ground was between them and the boat, then Egil stood up (having before got his weapons ready), and made straight across for the sea, and then along the shore. They who guarded the boat were not aware of it till Egil was upon them. He at once smote one with a death-blow; but another took to his heels, and he had to leap up something of a bank. Egil followed him with a blow cutting off his foot. The third man leapt out into the boat, and pushed off with the pole. Egil drew the boat to him with the rope, and leapt out into it. Few blows were exchanged ere Egil slew him, and pushed him overboard. Then he took oars and rowed the boat away. He went all that night and the day after, nor stayed till he came to lord Thorir's.

As for Aulvir and his comrades, the king let them go in peace, as guiltless in this matter.

But the men who were in Sheppey were there for many nights, and killed cattle for food, and made a fire and cooked them, and piled a large fuel-heap on the side of the island looking towards Atla-isle, and set fire thereto, and let folk know their plight. When that was seen, men rowed out to them, and brought to land those who yet lived.

The king was by this time gone away; he went to another banquet.

But of Aulvir there is this to be told, that he reached home before Egil, and Thorolf and Thorir had come home even before that. Aulvir told the tidings, the slaying of Bard and the rest that had there befallen, but of Egil's goings since he knew nothing. Thorolf was much grieved hereat, as also was Arinbjorn; they thought that Egil would return nevermore. But the next morning Egil came home. Which when Thorolf knew, he rose up and went out to meet him, and asked in what way he had escaped, and what tidings had befallen in his journey. Then Egil recited this stave:

'From Norway king's keeping,
From craft of Gunnhilda,
So I freed me (nor flaunt
I The feat overbold),
That three, whom but I wot not,
The warrior king's liege-men,
Lie dead, to the high hall
Of Hela downsped.'

Arinbjorn spoke well of this work, and said to his father that he would be bound to atone Egil with the king.

Thorir said, 'It will be the common verdict that Bard got his desert in being slain; yet hath Egil wrought too much after the way of his kin, in looking little before him and braving a king's wrath, which most men find a heavy burden. However, I will atone you, Egil, with the king for this time.'

Thorir went to find the king, but Arinbjorn remained at home and declared that one lot should befall them all. But when Thorir came to the king, he offered terms for Egil, his own bail, while the king should doom the fine. King Eric was very wroth, and it was hard to come to speech with him; he said that what his father had said would prove true - that family would never be trustworthy. He bade Thorir arrange it thus: 'Though I accept some atonement, Egil shall not be long harboured in my realm. But for the sake of thy intercession, Thorir, I will take a money fine for this man.' The king fixed such fine as he thought fit; Thorir paid it all and went home.

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Photo by Lady Bree Pye of Caer Galen

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The Outlands includes New Mexico, Colorado and parts of Texas and Wyoming.

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